

# CELADON

## APPETIZERS

<b>chicken lettuce cups</b> pickled vegetables, ginger, cilantro, sriracha aioli	17
<b>beef carpaccio</b> cracked pepper crust, fried capers, red onions, arugula, parmesan, crostini	19
<b>flash fried calamari</b> chipotle-chili and honey glaze, pickled ginger	19
<b>roasted beet salad</b> citrus, frisee, watercress, goat cheese, citrus vinaigrette	17
<b>quinoa salad</b> green beans, red bell peppers, onions, manchego cheese, citrus vinaigrette	17
<b>caesar salad</b> little gem lettuce, caesar dressing, parmesan, croutons	12/17
<b>sweet coconut fried prawns</b> local mixed greens, cucumber, mango, sesame-citrus vinaigrette	19
<b>burrata</b> port poached figs & apricots, medjool dates, ras el hanout, pita bread	19
<b>steamed bao buns</b> soy-mirin glazed chicken, broccoli, red bell peppers, mint, sesame seed, micro cilantro	18

## ENTREES

<b>asian sticky ribs</b> hoisin-ginger barbeque sauce, french fries, sesame seeds, cilantro	34
<b>pan roasted petrale sole</b> mashed potatoes, sauteed spinach, lemon-caper sauce	38
<b>fusilli pasta</b> bolognese meat sauce, parmesan (gluten free pasta 2.00 charge)	30
<b>vegetable curry</b> winter squash, cauliflower, mushrooms, red bell peppers, carrots, coconut jasmine rice	29
<b>coq au vin</b> red wine braised chicken, fingerling potatoes, pearl onions, mushrooms, bacon	36
<b>grilled allen brothers new york steak</b> scalloped potatoes, pole beans, bordelaise	52
<b>moroccan braised lamb shank</b> golden raisin and toasted almond couscous	42
<b>pan roasted pork loin</b> mashed potatoes, brussels sprouts, bacon, crimini mushrooms, marsala cream sauce	38
<b>risotto</b> wild mushrooms, parmesan, truffle oil	32

## SIDES

truffle & parmesan fries 12 french fries 8

corkage for all of our friends and neighbors \$25 per 750ml bottle, one corkage waived for each bottle purchased from our list  
a service charge of 20% may be added to parties of five or larger, please note we cannot accept more than four credit cards per table, and bill must be split equally  
the state of California requires us to inform you that consuming raw or undercooked meat, seafood, and eggs may increase your risk of food borne illness

Executive Chef Paulino Rosas